Thinking of you Electrolux

Cooker

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	6	 Oven - Helpful hints and tips Oven - Care and Cleaning What to do if Installation

Subject to change without notice



SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your own safety and the safety of your property
- For the protection of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge to use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Keep all packaging away from children.
 There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child lock or Key lock function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.

• Switch off the appliance after each use.

Installation

- The adjustment conditions for this appliance are described on the label (or data plate).
- Only an approved technician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use.
 Do not remove the rating plate. It can invalidate the guarantee.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical or gas safety rules etc.).
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not pull the appliance by the handle.
- Make sure that the appliance is disconnected from the power supply during the installation (if applicable).
- Keep the minimum distances to the other appliances and units.
- Do not put the appliance on a base.

Electrical connection

 Only an approved electrician can install and connect the appliance. Contact an

- approved service centre. This is to prevent the risks of structural damage or physical injury.
- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- You must have the correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot appliance door.
- Do not use multi-way plugs, connectors and extension cables. There is a risk of fire
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Make sure that the mains connection is accessible after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug (if applicable).
- Do not replace or change the mains cable. Contact the service centre.

Gas connection

- Only an approved gas installer can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that airflow around the appliance is good. A defective air supply can cause lack of oxygen.
- Before installation, make sure that the local distribution conditions (gas type and pressure) and the adjustment of the appliance are compatible.
- Information about the gas supply is on the rating plate.
- This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention must be given to the relevant requirements regarding ventilation.

- The use of a gas cooking appliance cause heat and moisture in the room in which it is installed. Make sure that ventilation in the kitchen is good: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- More ventilation (for example opening of a window or increasing the level of mechanical ventilation where present) is necessary when you operate the appliance intensively for a long time.

Use

- Only use the appliance for domestic cooking tasks. Do not use the appliance for commercial and industrial use. This is to prevent physical injury to persons or prevent damage to property.
- Always monitor the appliance during operation.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is a risk of burns.
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Do not use the appliance as a work surface or storage surface.
- The cooking surface of the appliance becomes hot during use. There is a risk of burns. Do not put metallic objects, for example cutlery or saucepans lids, on the surface, as they can become hot.
- The interior of the appliance becomes hot during use. There is a risk of burns. Use gloves when you insert or remove the accessories or pots.
- The appliance and its accessible parts become hot during use. Take care to avoid touching the heating elements.
 Young children must be kept away unless continuously supervised.
- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or

- aluminium) in, near or on the appliance. There is a risk of explosion or fire.
- Set the cooking zones to "off" after each use.
- Do not use the cooking zones with empty cookware or without cookware
- Do not let cookware boil dry. This can cause damage to the cookware and hob surface.
- If an object or cookware falls on the hob surface, the surface can be damaged.
- Do not put hot cookware near to the control panel because the heat can cause a damage to the appliance.
- Be careful when you remove or install the accessories to prevent damage to the appliance enamel.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the hob surface if you move them on the surface.
- Discoloration of the enamel has no effect on the performance of the appliance.
- To prevent damage or discoloration to the enamel:
 - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
 - do not put hot water directly into the appliance:
 - do not keep moist dishes and food in the appliance after you finish the cooking.
- Do not apply pressure on the open door.
- Do not put flammable materials in the compartment below the oven. Keep there only heat-resistant accessories (if applicable).
- Do not cover oven steam outlets. They are at the rear side of the top surface (if applicable).
- Do not put anything on the hob that is liable to melt.
- Use only stable cookware with the correct shape and diameter to prevent accidental tilting or spilling. There is a risk of burns.

Lid

- The lid protects the appliance from dust when closed and collects splashes of grease when opened. Do not use it for other functions.
- Keep the lid clean all the time.

- Always remove any spillage from the surface of the lid before you open it.
- Do not close the lid until the hob and oven are completely cold.
- Glass lids can shatter when hot. Turn off all the burners before shutting the lid.

Care and cleaning

- Before maintenance, make sure that the appliance is cold. There is a risk of burns. There is a risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating.
- For your personal safety and the safety of your property, only clean the appliance with water and soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers.
- If you use an oven spray, follow the instructions from the manufacturer. Do not spray anything on the heating elements and the thermostat sensor (if applicable).
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy.
- Bulb lamps used in this appliance are special lamps selected for household appliances use only. They cannot be used for the full or partial illumination of a household room.
- If it becomes necessary to replace the lamp use one of the same power and specifically designed for household appliances only.
- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock. Cool down the appliance. There is a risk of burns.

Service centre

- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

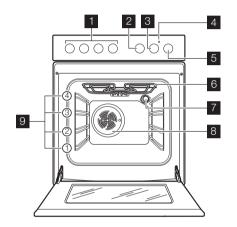
Disposal of the appliance

 To prevent the risk of physical injury or damage:

- Disconnect the appliance from the power supply.
- Cut off the mains cable and discard it.
- Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is a risk of suffocation.

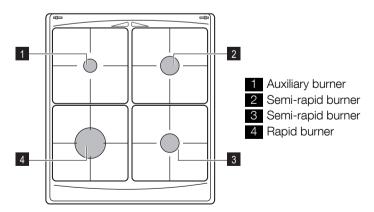
PRODUCT DESCRIPTION

General overview



- 1 Hob control knobs
- 2 Control knob for Minute minder
- 3 Control knob for oven temperature
- 4 Temperature indicator
- 5 Control knob for oven functions
- 6 Grill
- 7 Oven lamp
- 8 Fan
- 9 Shelf runner

Cooking surface layout



Accessories

- Oven shelf
 For cookware, cake tins, roasts.
- · Flat baking tray

For cakes and biscuits.

Storage drawer
 Below the oven cavity is the storage
 drawer.



Warning! The storage drawer can become hot when the appliance operates.

Optional telescopic runners

To put the shelves or trays on it. You can order them separately.

BEFORE FIRST USF



Warning! Refer to "Safety information" chapter.



Caution! To open the oven door, always hold the handle in the centre.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

n Caution! Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

Preheating

Set function and maximum temperature.

- 2. Run an empty oven for 45 minutes.
- Set function and maximum temperature.
- Run an empty oven for 15 minutes. This is to burn off any residue from the cavity surface. Accessories can become more hot than in normal use. During this period an odour and smoke can be emitted. This is normal. Make sure the airflow is sufficient.

HOB - DAILY USE



Warning! Refer to "Safety information" chapter.

lanition of the burner

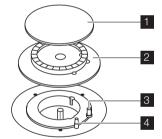


Narning! Be very careful when you use open fire in kitchen environment. Manufacturer decline any responsibility in case misuse of the flame

Always light the burner before you put cookware.

To light the burner:

- 1. Turn the control knob counterclockwise to the maximum position (💢 🐧) and push it down.
- 2. Keep the control knob pushed for approximately 5 seconds; this will let thermocouple to warm up. If not, the gas supply will be interrupted.
- 3. Adjust the flame after it is regular.
- i If after some tries the burner does not light, check if the crown and its cap are in correct positions.



- i Burner cap
- 2 Burner crown
- 3 Ignition candle
- 4 Thermocouple



Warning! Do not keep the control knob pushed for more than 15 seconds.

If the burner does not light after 15 seconds, release the control knob, turn it into off position and try to light the burner again after minimum 1 minute.

Important! You can light the burner without electrical device (e.g. when there is no electricity in the kitchen). To do so, put the flame near the burner, push the related control knob down and turn it counterclockwise to the maximum gas release position.

If the burner accidentally goes out, turn the control knob to the off position and try to light the burner again after minimum 1 minute.

The spark generator can start automatically when you switch on the mains,

after installation or a power cut. It is normal.

Turning the burner off

To put the flame out, turn the knob to the symbol .

Narning! Always turn the flame down or switch it off before you remove the pans of the burner.

HOB - HELPFUL HINTS AND TIPS

 Warning! Refer to "Safety information" chapter.

Energy savings

- If possible, always put the lids on the pans.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.
- Use pots and pans with bottom applicable to the dimension of the burner.

Burner	Diameters of cookware
Rapid	160 mm - 280 mm
Semi-rapid	140 mm - 240 mm
Auxiliary	120 mm - 180 mm

Use cookware with the bottom as thick and flat as possible.

HOB - CARE AND CLEANING

Warning! Refer to "Safety information" chapter.

Narning! Switch the appliance off and let it cool down before you clean it.

Warning! For safety reasons, do not clean the appliance with steam cleaners or high-pressure cleaners.

Narning! Do not use abrasive cleaners, steel wool pads or acids, they can cause damage to the appliance.

• To clean the enamelled parts, cap and crown, wash it with warm soapy water.

- Stainless steel parts wash with water. and then dry with a soft cloth.
- The pan supports are not dishwasher proof; they must be washed by hand.
- Make sure you position the pan supports correctly after cleaning.
- To make burners work correctly, make sure that the arms of the pan supports are in the centre of the burner.
- Be very careful when you replace the pan supports to prevent the hob top from damage.

After cleaning, dry the appliance with a soft cloth.

OVEN - DAILY USE

Warning! Refer to "Safety information" chapter.

Activating and deactivating the appliance

1. Turn the oven functions control knob to an oven function.

- 2. Turn the temperature control knob to a temperature.
 - The temperature indicator comes on while the temperature in the appliance increases.
- 3. To deactivate the appliance, turn the oven functions control knob and the temperature control knob to the Off position.

Safety thermostat

To prevent dangerous overheating (due to incorrect use of the appliance or defective components), the oven has a safety thermostat, which interrupts the power supply. The oven switches back on again automatically, when the temperature drops.

Oven functions

0	ven function	Application
0	OFF position	The appliance is OFF.
	Conventional cooking	Heats both from the top and bottom element. To bake and roast on one oven level.
<u> </u>	Bottom heating ele- ment	Heats only from the bottom of the oven. To bake cakes with crispy or crusty bases.
1	Top heating ele- ment	Heats only from the top of the oven. To finish cooked dishes.
***	Grill	To grill flat food items in small quantities in the middle of the shelf. To make toasts. $ \hbox{\bf Maximum temperature for this function is 210} \ ^{\circ} \hbox{\bf C} $
8	Fan cooking	To roast or roast and bake the food that requires the same cooking temperature, using more than one shelf, without flavour transference.
*	Defrost	Thaws frozen food. The temperature control knob must be on off position.

Minute minder

Use it to set a countdown time. First turn the Minute minder control knob (refer to "Product description") clockwise as far as it goes. Then turn it counterclockwise to necessary time period. A signal sounds after the time period is completed and the

appliance automatically deactivates. Turn the Minute minder control knob to \", and the control knobs for oven functions oven temperature to the OFF position.

To cook without a set time period, turn the Minute minder control knob to \".

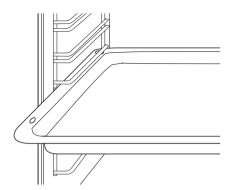
USING THE ACCESSORIES



Narning! Refer to "Safety information" chapter.

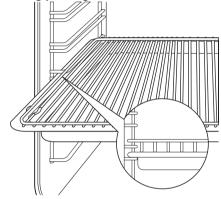
Inserting the oven accessories

Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guidebars of one of the oven levels.



Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.

Inserting the oven shelf and deep roasting pan together



OVEN - HELPFUL HINTS AND TIPS



Caution! Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

- The appliance has four shelf levels. Count the shelf levels from the bottom of the appliance floor.
- You can cook different dishes on two levels at the same time. Place the shelves on level 1 and 3.
- Moisture can condense in the appliance or on the glass doors. This is normal, Always stand back form the appliance when you open the appliance door while cooking. To decrease the condensation, run the appliance for 10 minutes before cookina.

- Wipe away moisture after every use of the appliance.
- Do not put the objects directly on the appliance floor and do not cover the components with aluminium foil when you cook. This can change the baking results and damage the enamel coating.

Baking cakes

- Preheat the oven for approximately 10 minutes before baking.
- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one level empty between them.

Cooking meat and fish

- Do not cook meat with weight below 1 kg. Cooking too small quantities makes the meat too dry.
- Use a dripping pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the

dripping pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

Conventional cooking ___

	Cooking /					Cooking /
Food	Weight (g)	Tray type	Shelf level	Preheating time (mi- nutes)	Tempera- ture (°C)	baking time (mi- nutes)
Pastry stripes	250	enamelled	3	-	150	25-30
Flat cake	1000	enamelled	2	10	160-170	30-35
Yeast cake with apples	2000	enamelled	3	-	170-190	40-50
Apple pie	1200+1200	2 round aluminized trays (diameter: 20 cm)	1	15	180-200	50-60
Small cakes	500	enamelled	2	10	160-180	25-30
Fatless sponge cake	350	1 round aluminized tray (diameter: 26 cm)	1	10	160-170	25-30
Drip pan cake	1500	enamelled	2	-	160-170	45-55 ¹⁾
Chicken, whole	1350	oven shelf at level 2, roasting tray at level 1	2	-	200-220	60-70
Chicken, half	1300	oven shelf at level 3, roasting tray at level 1	3	-	190-210	30-35
Pork roast cutlet	600	oven shelf at level 3, roasting tray at level 1	3	-	190-210	30-35
Flan bread	800	enamelled	2	20	230-250	10-15
Stuffed yeast cake	1200	enamelled	2	10-15	170-180	25-35

Food	Weight (g)	Tray type	Shelf level	Preheating time (mi- nutes)	Tempera- ture (°C)	Cooking / baking time (mi- nutes)
Pizza	1000	enamelled	2	10-15	200-220	30-40
Cheese cake	2600	enamelled	2	-	170-190	60-70
Swiss apple flan	1900	enamelled	1	10-15	200-220	30-40
Christmas cake	2400	enamelled	2	10-15	170-180	55-65 ²⁾
Quiche Lor- raine	1000	1 round tray (diameter: 26 cm)	1	10-15	220-230	40-50
Peasant bread	750+750	2 round aluminized trays (diameter: 20 cm)	1	18 ³⁾	180-200	60-70
Romanian sponge cake	600+600	2 round aluminized trays (diameter: 25 cm)	2/2	10	160-170	40-50
Romanian sponge cake - tradi- tional	600+600	2 round aluminized trays (diameter: 20 cm)	2/2	-	160-170	30-40
Yeast buns	800	enamelled	2	10-15	200-210	10-15
Swiss roll	500	enamelled	1	10	150-170	15-20
Meringue	400	enamelled	2	-	100-120	40-50
Crumble cake	1500	enamelled	3	10-15	180-190	25-35
Sponge cake	600	enamelled	3	10	160-170	25-35
Buttered cake	600	enamelled	2	10	180-200	20-25

Fan cooking ⊗

Food	Weight (g)	Tray type	Shelf level	Pre- heating time (mi- nutes)	Tempera- ture (°C)	Cooking / baking time (minutes)
Pastry stripes	250	enamelled	3	10	150-160	20-30
Pastry stripes	250 + 250	enamelled	1/3	10	140-150	25-30

¹⁾ After you switch off the appliance, leave the cake in the oven for 7 minutes. 2) After you switch off the appliance, leave the cake in the oven for 10 minutes. 3) Set the temperature to 250 °C for preheating.

Food	Weight (g)	Tray type	Shelf level	Pre- heating time (mi- nutes)	Tempera- ture (°C)	Cooking / baking time (minutes)
Pastry stripes	250 + 250 + 250	enamelled	1/2/4	10	150-160	30-35
Flat cake	1000	enamelled	2	10	150-160	30-40
Flat cake	1000 + 1000	enamelled	1/3	10	140-150	45-55
Flat cake	1000 + 1000 + 1000	enamelled	1 /2/ 4	10	140-150	55-65
Yeast cake with apples	2000	enamelled	3	10	170-180	40-50
Apple pie	1200 + 1200	2 round aluminized trays (diameter: 20 cm)	2/3	10	170-180	50-60
Small cakes	500	enamelled	3	10	140-150	30-35
Small cakes	500 + 500	enamelled	1/3	10	140-150	25-30
Small cakes	500 + 500 + 500	enamelled	1/2/4	10	150-160	25-30
Fatless sponge cake	350	1 round aluminized tray (diameter: 26 cm)	3	10	150-160	30-40
Drip pan cake	1200	enamelled	3	-	150-160	40-50 ¹⁾
Chicken, whole	1400	oven shelf at level 2, roasting tray at level 1	2	-	170-190	50-60
Pork roast cutlet	600	oven shelf at level 3, roasting tray at level 1	3	-	180-200	30-40
Flan bread	800	enamelled	2	15	230-250	10-15
Stuffed yeast cake	1200	enamelled	3	20-30	160-170	20-30
Pizza	1000 + 1000	enamelled	1/3	-	180-200	50-60
Cheese cake	2600	enamelled	2	-	150-170	60-70
Swiss apple flan	1900	enamelled	3	15	180-200	30-40
Christmas cake	2400	enamelled	3	10	150-170	50-60 ²⁾
Quiche Lor- raine	1000	1 round tray (diameter: 26 cm)	2	15	210-230	35-45
Peasant bread	750+750	2 round aluminized trays (diameter: 20 cm)	3	15 ³⁾	180-190	50-60

Food	Weight (g)	Tray type	Shelf level	Pre- heating time (mi- nutes)	Tempera- ture (°C)	Cooking / baking time (minutes)
Romanian sponge cake	600+600	2 round aluminized trays (diameter: 25 cm)	2/2	10	150-170	40-50
Romanian sponge cake - tradi- tional	600+600	2 round aluminized trays (diameter: 20 cm)	2/2	-	160-170	30-40
Yeast buns	800	enamelled	3	10	180-200	10-15
Yeast buns	800 + 800	enamelled	1/3	10	180-200	15-20
Swiss roll	500	enamelled	3	10	150-170	10-15
Meringue	400	enamelled	2	-	100-120	50-60
Meringue	400 + 400	enamelled	1/3	-	100-120	55-65
Meringue	400 + 400 + 400	enamelled	1/2/4	-	115-125	65-75
Crumble cake	1500	enamelled	2	10	170-180	20-30
Sponge cake	600	enamelled	2	10	150-170	20-30
Buttered cake	600 + 600	enamelled	1/3	10	150-170	20-30

- 1) After you switch off the appliance, leave the cake in the oven for 7 minutes.
- 2) After you switch off the appliance, leave the cake in the oven for 10 minutes.
- 3) Set the temperature to 230 °C for preheating.

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch). acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

OVEN - CARE AND CLEANING



Narning! Refer to "Safety information" chapter.

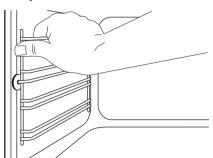
- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- · Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.

 If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

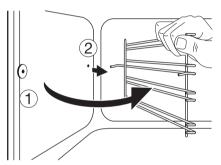
Shelf Support Rails

Removing the shelf support rails

1. Pull the front of the shelf support rail away from the side wall.



2. Pull the rear shelf support rail away from the side wall and remove it.



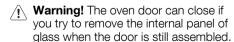
Installing the shelf support rails

Install the shelf support rails in opposite sequence.

The rounded ends of the shelf support rails must point to the front!

Cleaning the oven door

The oven door has two panels of glass installed one behind the other. To make the cleaning easier remove the oven door and the internal panel of glass.



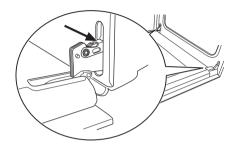
(!) Warning! Make sure that the glass panels are cool, before you clean the glass door. There is risk that the glass breaks.

Warning! When the door glass panels are damaged or have scratches, the glass becomes weak and can break.

To prevent this you must replace them. For more instructions, contact your local Service Centre.

Removing the oven door and the glass panel

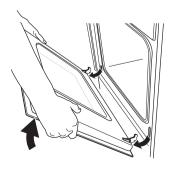
1. Open the door fully and hold the two door hinges.



Lift and turn the levers on the two hinges.

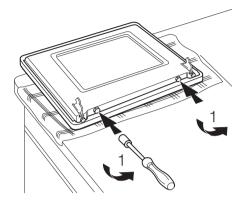


 Close the oven door to the first opening position (halfway). Then pull forward and remove it from its seat.



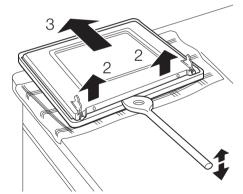
4. Place the door on a stable surface protected by a soft cloth.

Use a screwdriver to remove 2 screws from bottom edge of door



Important! Do not loose the screws

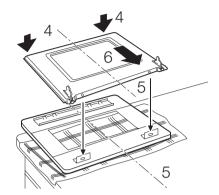
 Use a spatula made of wood or plastic or equivalent to open the inner door Hold the outer door, and push the inner door against the top edge of the door



- 6. Lift the inner door
- 7. Clean inner side of the door Clean the glass panel with water and soap. Dry it carefully.
- (i) Warning! Only clean the glass panel with water and a soap. Abrasive cleaning agents, stain removers and sharp objects (e.g. knives or scrapers) can cause damage to the glass.

Inserting the door and the glass panel

When the cleaning procedure is completed, insert the oven door. To do so, do the steps in opposite way.



i Stainless steel or aluminium appliances:

Clean the oven door with a wet sponge only. Dry it with a soft cloth.

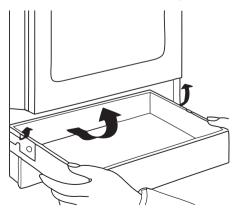
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions

Removing the drawer

The drawer below the oven can be removed for cleaning.

Removing the drawer

1. Pull the drawer out until it stops.



- Slowly lift the drawer.
- 3. Pull the drawer out fully.

Installing the drawer

To install the drawer, do the above steps in the opposite sequence.



Narning! Do not keep flammable items (such as cleaning materials, plastic bags, oven gloves, paper or cleaning sprays) in the drawer. When vou use the oven, the drawer can become hot. There is a risk of fire.

Oven lamp



Warning! Be careful! There is the risk of electrical shock!

Before you change the oven lamp:

· Switch off the oven.

- Remove the fuses in the fuse box or switch off the circuit breaker.
- Put a cloth on the bottom of the oven for protection of the oven light and glass cover.
- 1. Turn the glass cover anti-clockwise to remove it.
- 2. Clean the glass cover.
- 3. Replace the oven light bulb with applicable 300°C heat-resistant oven light bulb.
 - Use the same oven lamp type.
- 4. Install the glass cover.

WHAT TO DO IF...

Problem	Possible cause	Remedy
There is no spark when lighting the gas	There is no electrical supply	Make sure that the unit is connected and the electrical supply is switched on.
There is no spark when lighting the gas	There is no electrical supply	Examine the house electrical installation fuse.
There is no spark when lighting the gas	Burner cap and crown are placed uneven	Make sure that the burner cap and crown are in correct positions.
The flame is blow out immediately after ignition	Thermocouple is not heated sufficient	After lightning the flame, keep the knob pushed for approximately 5 seconds.
The gas ring burns unevenly	Burner crown is blocked with food residues	Make sure that the injector is not blocked and the burner crown is clear of food particles.
The appliance does not operate	The fuse in the fuse box is re- leased	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The necessary settings are not set	Control the settings
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
Steam and condensation settle on the food and in the oven cavity	You left the dish in the oven for too long	Do not leave the dishes in the oven for longer than 15-20 mi- nutes after the cooking process ends

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

we recommend that you write t	ie data nere:
Model (MOD.)	

Product number (PNC)	
Serial number (S.N.)	

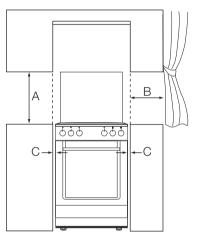
INSTALLATION

Warning! Refer to "Safety information" chapter.

Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

i Keep a distance of about 1 cm between the appliance and the wall to make sure that the lid opens.



Dimension	mm
В	150
С	20

Technical Data

Appliance class 2, sub class 1 and class 1.

Dimensions				
Height	855 mm			
Width	500 mm			
Depth	600 mm			
Total electricity power	2035,6 W			
Gas Category	II2HS3B/P			
Gas Supply	G20 (2H) 25 mbar			
	G25.1 (2S) 25 mbar			
	G30/31 (3B/P) - 30/30 mbar			

By-pass diameters

Burner	Ø By-pass in 1/100 mm.		
Auxiliary	30		
Semi-rapid	32		
Rapid	42		

Minimal distances

Dimension	mm
А	690

Gas burners

Burner	Normal power	Reduced power	Type of gas	Pres- sure	Inj. Diam- eter	Cons.
	kW	kW		mbar	mm	g/h
Auxiliary burner	1,03	0,35	Natural Gas G20	25	0,70	-
	1,03	0,35	Natural Gas G25.1	25	0,74	-
	1,00	0,35	Butane G30	28-30	0,50	72,71
	0,85	0,31	Propane G31	28-30	0,50	60,70
Semi-rapid burner	1,90	0,45	Natural Gas G20	25	0,92	-

Burner	Normal power	Reduced power	Type of gas	Pres- sure	Inj. Diam- eter	Cons.
	kW	kW		mbar	mm	g/h
	2,00	0,45	Natural Gas G25.1	25	1,06	-
	2,00	0,43	Butane G30	30	0,71	145,43
	1,70	0,38	Propane G31	30	0,71	121,40
Rapid burn- er	3,00	0,75	Natural Gas G20	25	1,13	-
	3,00	0,75	Natural Gas G25.1	25	1,27	-
	3,00	0,72	Butane G30	30	0,88	218,14
	2,60	0,63	Propane G31	30	0,88	185,68

Gas Connection

Choose fixed connections or use a flexible pipe in stainless steel in compliance with the regulation in force. If you use flexible metallic pipes, be careful they do not come in touch with mobile parts or they are not saueezed.

Flexible nonmetal pipes connection

If it is possible to easily control the connection in its full area, you can use a flexible pipe. The flexible pipe must be tightly attached by clamps.

Installation: use the pipe holder. Always engage the gasket. Then continue with the gas connection. The flexible pipe is prepared for apply when:

- it can not get hot more than room temperature, higher than 30°C;
- it is no longer than 1500 mm;
- it shows no throttles:
- it is not subject to traction or torsion;
- it does not get in touch with cutting edges or corners:
- it can be easily examined in order to check its condition.

The control of preservation of the flexible pipe consists in checking that:

- it does not show cracks, cuts, marks of burnings on the two ends and on its full length;
- the material is not hardened, but shows its correct elasticity;
- the fastening clamps are not rusted;
- expired term is not due.

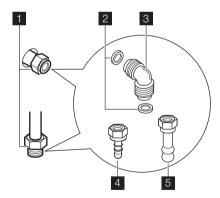
If one or more defects are visible, do not repair the pipe, but replace it.

Important! When installation is complete. make sure that the seal of each pipe fitting is correct. Use a soapy solution, not a flame!

The gas supply ramp is on the rear side of the control panel.



/ Warning! Before gas connection disconnect the mains plug from the mains socket or switch off the fuse in the fuse box. Close the primary valve of the gas supply.



- 1 Gas connection point (only one point is applicable for appliance)
- 2 Gasket
- 3 Adjustable connection
- 4 LPG pipe holder
- 5 Natural Gas pipe holder

The appliance is set to default gas, to change the setting choose pipe holder from the list. Always use the gasket sealing

Injectors replacement

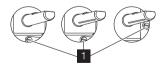
- 1. Remove the pan supports.
- 2. Remove the caps and crowns of the burner.
- With a socket spanner 7 remove the injectors and replace them with the ones which are necessary for the type of gas you use.
- 4. Assemble the parts, follow the same procedure backwards.
- Replace the rating plate (it is near the gas supply pipe) with the one for the new type of gas supply. You can find this plate in the package supplied with the appliance.

If the supply gas pressure is changeable or different from the necessary pressure, you must fit an applicable pressure adjuster on the gas supply pipe.

Adjustment of minimum level

To adjust the minimum level of the burners:

- 1. Light the burner.
- 2. Turn the knob on the minimum position
- 3 Remove the control knob
- 4. With a thin screwdriver, adjust the bypass screw position. If you change from natural gas 20 mbar to liquid gas, fully tighten the adjustment screw in. If you change from liquid gas to natural gas 20 mbar, undo the by-pass screw approximately 1/4 of a turn.



1 Minimum adjustment screw

 Make sure the flame does not go out when you quickly turn the knob from the maximum position to the minimum position.

Levelling

Use small feet on the bottom of appliance to set same level of cooker top surface with other surfaces



Electrical installation

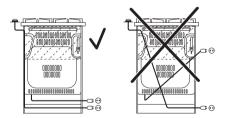


Warning! Only a qualified and competent person must do the electrical installation.

The manufacturer is not responsible if you do not follow safety precautions from chapter "Safety information".

This appliance is supplied with a main plug and a main cable.

The power cable must not touch the part of the appliance shown in the illustration.



ENVIRONMENT CONCERNS

The symbol Ξ on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical

and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be

caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.



Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.



/ Warning! Your appliance should be made inoperable before it is disposed of, so that it does not constitute a danger.

To do this, take the mains plug from the socket and remove the mains cable from the appliance.



www.electrolux.com/shop









